

January NSLP Webinar



Child Nutrition Programs
Idaho State Department of Education

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Coordinator Nutrition Assessment and Promotion/NSLP

Hi there and welcome to the monthly NSLP webinar. My name is Heather Blume and for those of you who don't know me, I am a coordinator with the Child Nutrition Programs. In addition to working with the National School Lunch Program, I work to promote and assess nutrition and wellness in school districts through a grant with the Department of Health and Welfare.

Objectives



Policy Memos

Success Stories

Reminders

Questions



Today we will be covering the policy memos that were released in the last month and then highlighting some of the successes that districts across the state have had. We will end today's webinar with several reminders and the opportunity to ask questions.

Policy Memos



SP16-2015

Community Eligibility Provision: Guidance and Updated Q&As

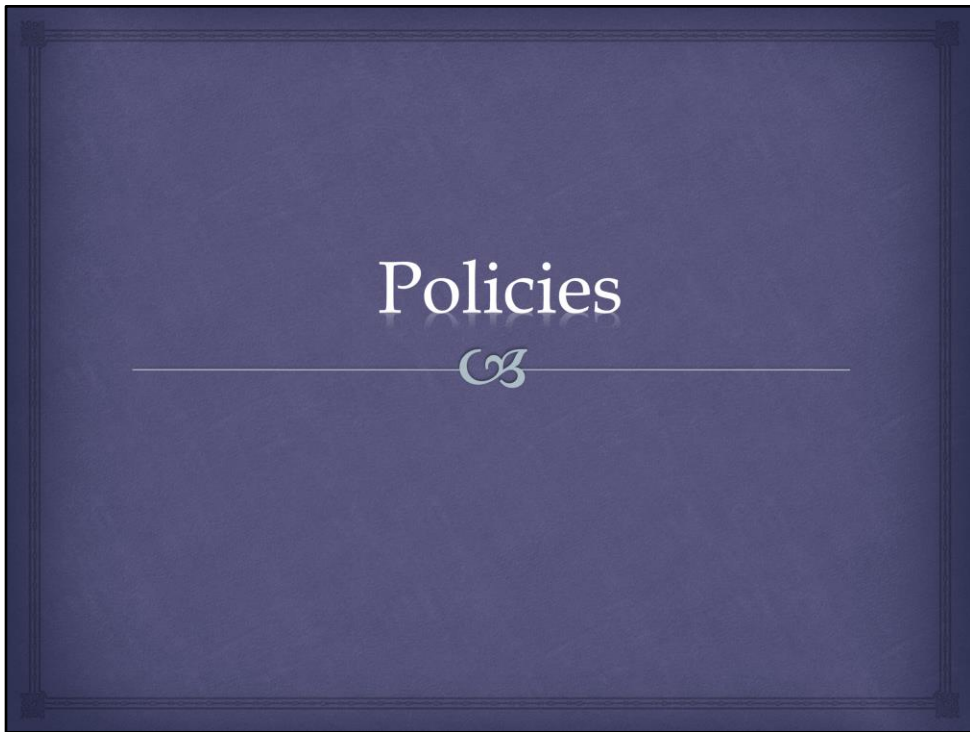
SP 10-2014 (v.2)

Smoothies Offered in Child Nutrition Programs

SY 2015-2016 PLE Tool

SY 2015-2016 Paid Lunch Equity Tool Revision

There are only a few policy memos that have been released since the December webinar and those are seen on this slide. The first policy I will discuss is SP-2016, which addresses the Community Eligibility Provision. There has been an update to the smoothie memo so we will discuss that as well. The last policy update we will go over is the revision to the PLE Tool.



So, looking at the policy memos...

SP16-2015: Community Eligibility Provision: Guidance and Updated Q&As



Updated Q&A

Includes answers to questions on:

- Definition of a school
- Beginning CEP after the election deadline
- Vending agreements
- Including students in the ISP
- Edit checks
- Verification



The first policy memo relates to the Community Eligibility Provision. If you operate the CEP program, or are interested in starting this provision I wanted to make you aware that the Q & A policy memo has been updated to include answers to new questions regarding school eligibility, vending agreements, and other elements of administering CEP, some of which are listed here.

SP 10-2014 (v.2): Smoothies Offered in Child Nutrition Programs



- ☞ Smoothie guidance modified
- ☞ Vegetables in smoothies may be credited (min. 1/8 cup)
 - ☞ Pureed fruit and/or veg credit as juice
- ☞ Milk in smoothie may credit as fluid milk (min. 1/4 cup)
 - ☞ Must continue offering fluid milk
- ☞ Yogurt may credit as a M/MA in NSLP and SBP

Example:

Ingredient

4 fl oz fat free milk
1/2 c blueberry puree, frozen
4 oz low fat yogurt

Crediting

1/2 c milk
1/2 c fruit juice
1 oz meat alternate



The policy memo for smoothies was recently updated to allow vegetables to be a creditable component when included in smoothie recipes. As with fruits, vegetables that are pureed into a smoothie credit as juice. Vegetables may credit toward vegetable subgroups as long as there is only one vegetable subgroup present. If a variety of vegetable subgroups are included in the recipe then the vegetables would be creditable as additional vegetables. If both fruit and vegetables are included in the smoothie then the puree would credit as whichever is the most predominant ingredient.

As seen in the example on this slide, the other creditable components of smoothies are: milk, which credits as the fluid milk component and yogurt, which may be credited as a meat/meat alternate. Yogurt is the only food item that can credit toward the meat/meat alternate component. There are no grains that are creditable as components in a smoothie.

SY 2015-2016 Paid Lunch Equity Tool Revision

- ✧ Correct minor issues
- ✧ Now includes space for:
 - ✧ New price
 - ✧ Non-Federal fund amount
- ✧ Option to indicate SFA already meets equity

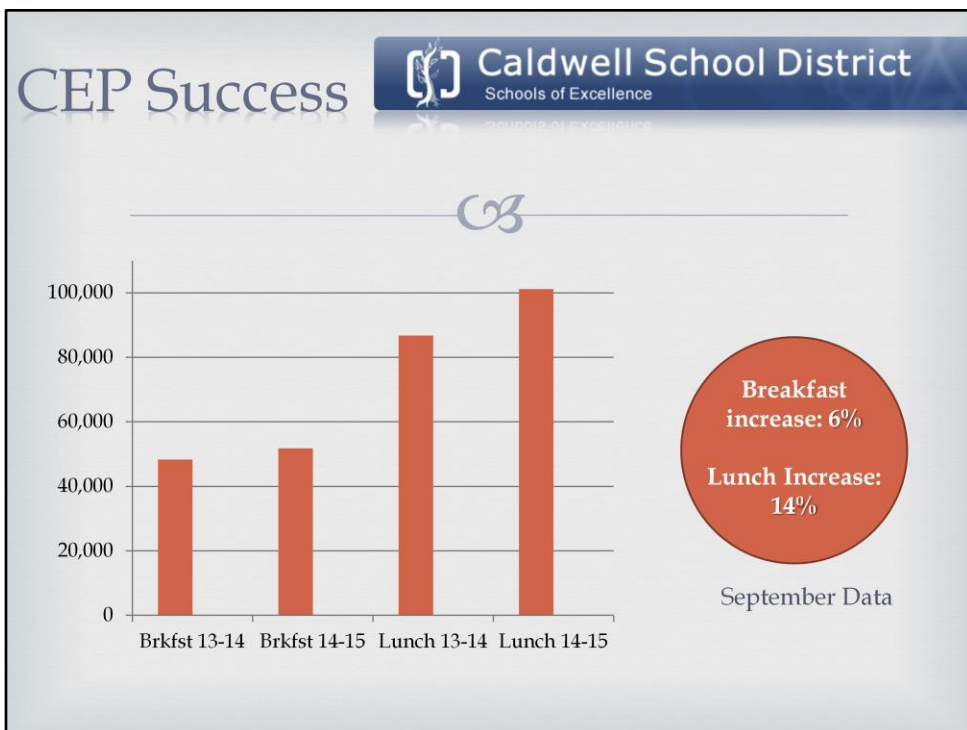
SY2015-2016 Weighted Average Pricing Report	
This report assists in tracking the pricing requirements and amounts carried forward for SY 2015-2016. Information on this report is used to determine the SY 2015-2016 weighted average price requirements. Please print and keep in records. NOTE: If information is changed in the tool, the report contents will change.	
Section 1: SY2015-2016 Weighted Average Paid Price Requirements	
A. SY 2015-16 Weighted Average Price Requirement**	\$0.00
* This price will be entered into the SY 2016-2017 tool to determine the SY2016-2017 weighted average price requirements.	
B. Optional Price ROUNDED DOWN to nearest 5 cents:	\$0.00
Section 2: Amounts Carried Forward to SY 2016-2017	
Select the SY 2015-2016 method used to ensure sufficient funds are provided for PAID Lunches	
<div style="border: 1px solid black; height: 20px; width: 100%;"></div>	
Average Weighted Price Adjustments	
A. Remaining increase carried forward to SY 2016-17:	
B. Remaining credit carried forward to SY 2016-17:	
Enter in the new average weighted price for SY 2015-16:	
Non-Federal Source Contributions	
C. Remaining Annual Non-Federal Source Contribution carried forward to SY 2016-17:	
D. Remaining Credit carried forward to SY 2016-17:	
Enter the amount of Non-Federal Source contributions for SY 2015-16:	
Split Calculations	
Both average weighted price adjustments and Non-Federal source contributions	
E. Remaining Annual Non-Federal Source Contribution carried forward to SY 2016-17:	
F. Remaining Credit carried forward to SY 2016-17:	

The SY 2015-2016 Paid Lunch Equity Tool has been revised to correct a minor issue with the split calculator and to enhance the report page to include spaces to enter the new price and Non-Federal fund amount. It also includes an option to select that the SFA already meets equity and a place to enter the price on the report page. Minor typos were also corrected.

Success Stories

A decorative flourish or scrollwork element centered below the title.

That concludes this months policy memo update, we will now cover some success stories we have seen across the state.



One of the noteworthy successes this year is the Caldwell School District who began operating CEP for the entire district. As you can see, there was a large increase in meal participation for both breakfast and lunch during the month of September. Due to the increase in meal participation and the increase in the claim amount, Vicky was able to hire several new staff to help out.

Shelley S.D. Sunrise Elementary



To: Lunchladies
from: Sarah
Dear Lunchladies thank you for
you're lunch. I love it! You
are nice to us. Thank you for
remembering my name.
Thank you for cleaning up
spilled milk and you are
great! I love lunch.
Because you're nice.

To: The Lunch
ladies
Dear lunch ladies you are
the best Lunch ladies I could
ever have. Thank you for
making great food it is the
best food ever from Cate
Dear Lunch ladies, Thank you for you're
good food. Thank you for washing are
trays. Thank you to washing are tables.
Thank you for being nice. Thank you
for remembering my name. Love

Sunrise Elementary at the Shelley School District has also had some success. The staff at Sunrise are using an incentive program for the cafeteria to help monitor the children's behavior. As part of the program the school counselor has four students volunteer each day to help wipe tables and assist classmates with their trays when they finish eating. There is also a mascot (seen in the upper right-hand corner of this slide) for the class who displays the most courteous behavior, which helps with the noise level in the cafeteria, as well as enhances positive behaviors. The manager, Alva Ottley and her staff have all been a positive example for the students at Sunrise Elementary. They are always receiving smiles, hugs, and encouraging notes from the students.

Middleton Equipment Grant



Old coolers 12-22-14



After coolers were removed



New cooler



Inside of new cooler 12-23-14



Empty area



Old coolers waiting to be loaded for disposal



New cooler completely installed & ready to fill!

The last success story we will cover today is the Middleton equipment grant. Due to the money they were awarded, Middleton was able to update their refrigeration unit!

Have a Success You Want to Share?



- ❧ Tips to increase participation?
- ❧ Fun names for food items?
 - ❧ *i.e. confetti spaghetti for pasta salad*
- ❧ Tips for Smart Snacks implementation?



- ❧ Contact Heather Blume at the State agency:

- ❧ hblume@sde.idaho.gov

- ❧ (208) 332-6902

As highlighting success stories will be a regular addition to the monthly NSLP webinar please feel free to share your successes with the State agency. If you have any tips for increasing participation or fun names for food items please contact Heather Blume with the Child Nutrition Program at the State agency.



Moving on to some reminders...

Food Safety Corner



❧ Please read cleaning agent instructions carefully to avoid children getting sick

❧ Many cleaning agents require:

❧ Spray

❧ Let Stand

❧ *Wipe*

❧ *Rinse with water*

Usage

- ✔ Bathrooms
- ✔ Commercial kitchens
- ✔ Locker Rooms

Directions for Use

To disinfect, spray 4-6 inches from surface until thoroughly wet. Let stand 30 seconds or longer if noted. Wipe with a wet sponge or cloth and rinse with water.

Given the importance of food safety, I wanted to take a moment to remind everyone of the proper usage of cleaning products. Since sanitizing and cleaning agents are an essential part of managing a kitchen, it is critical that everyone be familiar with the cleaning products used in your kitchen. Due to the chemicals used in the product, many companies instruct users to wipe and rinse the cleaning agent off the counter after it has been applied. Make sure all kitchen staff are aware of this to keep from contaminating foods that are prepared on countertops cleaned with these products.

Food Safety Corner



❧ No “dark drop” food deliveries

❧ No medicines in food service refrigerators



Continuing on with food safety notes, please don't allow food deliveries to be left when no one is there to receive them, also known as a “dark drop”. There is no way of verifying the quality of the product or knowing how long the food has been outside an acceptable temperature range if there is no one to receive the product. Additionally, do not allow medicines to be stored in food service refrigerators as this is hazardous in terms of contamination and potential liabilities.

Wellness Tools



☞ The WellSat 2.0 evaluates policies for:

- ☞ Nutrition Education
- ☞ School Meal Standards
- ☞ Competitive Food and Beverage Standards
- ☞ Physical Education and Activity
- ☞ Wellness Promotion and Marketing
- ☞ Implementation, Evaluation, and Communication

☞ Contact **Heather Blume** for more information at:

☞ (208) 332-6902

Section 1. Nutrition Education		Rating
NEPE1	There is a standards-based nutrition curriculum/health education or other curriculum includes nutrition.	0
NEPE2	All elementary school students receive nutrition education.	1
NEPE3	All middle school students receive nutrition education.	2
NEPE4	All high school students receive nutrition education.	1
NEPE5	Limits nutrition education with the school food environment.	0
NEPE6	Nutrition education teaches skills that are behavior focused.	0
NEPE7	Nutrition education is sequential and comprehensive in scope.	1
Subtotal for Section 1	Comprehensiveness Score: Count the number of items rated as "1" or "2" and divide this number by 7. Multiply by 100. Do not count an item if the rating is "0".	87
	Strength Score: Count the number of items rated as "2" and divide this number by 7. Multiply by 100.	14

<http://www.wellsat.org/>

Last week the Rudd Center released an update of the WellSat, a wellness school assessment tool used to evaluate school wellness policies. The updated version of the tool includes new USDA school food requirements and current best practices in all areas of school wellness. This tool measures the quality of written policies and provides a customized guide and resources to help districts make improvements based on the assessment. The Rudd center is also creating a tool to help districts measure the implementation of the wellness policy. For more information on these tools please contact Heather Blume with the State agency Child Nutrition Programs.

Wellness Tools



HUSSC Assessments

How close are you to earning a HUSSC Award?

Contact:

Linda Stevens: (208) 332-6821

Jennifer Butler: (208) 332-6929

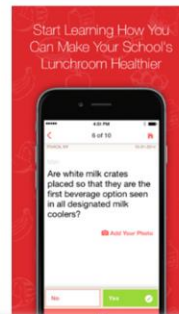
Lunch Score App

smarter lunchrooms score... 1 Result



**Smarter Lunchrooms
Score Card**
A New Fable LLC

GET



Next, I wanted to mention that the State agency has cadre who are available to come out to assess schools for the Healthier U.S. School Challenge Award. This year there is less emphasis on the menu and more on the school health environment. Please contact Linda Stevens or Jen Butler for more information if you are interested in a HUSSC Assessment.

In addition to the HUSSC Assessment available from the State agency, there is now an app for smart phones using the Smarter Lunchrooms Score Card. This application is a useful tool that helps to automate the Smarter Lunchrooms score card and help users track progress using pictures.

USDA Foods



USDA Processed Foods Advisory Council Meeting

US Pocatello: February 26th

US Eagle: March 5th

Register at: <http://www.databasesdoneright.com/nutrition/>

Foods for Review

- US PB&J Sandwiches
- US Roasted potatoes + Simplot Product
- US Spicy Chicken Patties



Next I want to remind everyone that the USDA Processed Foods Advisory Council Meeting is coming up. The first meeting will be held in Pocatello at the Clarion Hotel on February 26th. The next meeting will be held in Eagle at the Eagle Hills Country Club on March 5th. All participants must register on or before Friday, February 20th, 2015. Each District may send a maximum of three representatives.

A few of the foods that will be evaluated include a Smucker's peanut butter and jelly sandwich as Smuckers is processing peanut butter again. We will also be testing roasted potatoes and a new product from Simplot and we may be testing either breaded or un-breaded spicy chicken patties.

Summer Food Service Program



☞ Summer Food Questions?

☞ Contact: **Angela Kraft**

○ (208)-332-6819

○ akraft@sde.idaho.gov

The last announcement we have for today relates to the Summer Food Service Program. If you have questions about the Summer Food Program then your resource here at the State agency is Angela Kraft who has replaced Angela Miller.

Thank you for attending



☞ Please contact Child Nutrition Programs at **208-332-6820** if you have any questions regarding the information in this webinar.

☞ *Disclaimer:* Accuracy of the information shared today is guaranteed only as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

This concludes our webinar for today. Please contact Child Nutrition Programs at 208-332-6820 if you have any questions regarding the information in this webinar.

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